

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	9	12/28/17		GFS GROUP	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	10:00AM	1:00PM	GLOBAL FOOD SERVICES, LLC	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170002071		#133 ROUTE 3 DEDED0 (GRMC)	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
CAFETERIA				1	666089	1	4
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS	Compliance Status	COS	R	PTS
Supervision				Potentially Hazardous Food (TCS Food)			
1 IN OUT			6	16 IN OUT N/A N/O			6
				17 IN OUT N/A N/O			6
Employee Health				18 IN OUT N/A N/O			6
2 IN OUT			6	19 IN OUT N/A N/O			6
3 IN OUT			6	20 IN OUT N/A			6
Good Hygienic Practices				21 IN OUT N/A N/O			6
4 IN OUT N/A N/O			6	Consumer Advisory			
5 IN OUT N/A N/O			6	22 IN OUT N/A			6
Preventing Contamination by Hands				Highly Susceptible Populations			
6 IN OUT N/A N/O			6	23 IN OUT N/A			6
7 IN OUT N/A N/O			6	Chemical			
8 IN OUT			6	24 IN OUT N/A			6
Approved Source				25 IN OUT			6
9 IN OUT			6	Conformance with Approved Procedures			
10 IN OUT N/A N/O			6	26 IN OUT N/A			6
11 IN OUT			6	Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			
12 IN OUT N/A N/O			6				
Protection from Contamination							
13 IN OUT N/A			6				
14 IN OUT N/A			6				
15 IN OUT			6				

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS	Compliance Status	COS	R	PTS
Safe Food and Water				Proper Use of Utensils			
27			1	40			1
28			2	41 X			1
29			1	42			1
Food Temperature Control				43			1
30			1	Utensils, Equipment and Vending			
31			1	44 X			1
32			1	45 X			1
33			1	46			1
Food Identification				Physical Facilities			
34			1	47			2
Prevention of Food Contamination				48			2
35			2	49			2
36			1	50			2
37			1	51			2
38			1	52			1
39			1	53			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) CATHERINE C. SAN NICOLAS	Date: 12/28/17
DEH Inspector (Print and Sign) KATHERINE DUENAS / R. ORIONDO	Follow-up (Circle one): YES NO Follow-up Date 1/2/18

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME GFS GROUP		LOCATION (Address) LOT 5009 - 2-16 NEW #133 ROUTE 3 DEDEOD (6RMC)
INSPECTION DATE 12 / 28 / 2017	SANITARY PERMIT NO. 170002071	PERMIT HOLDER GLOBAL FOOD SERVICES, LLC

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
CREAM OF ZUCCHINI / HOT HOLDING	202.5	CUT WATERMELON / WALK IN CHILLER	38.5
WHITE RICE "	166.5 / 196.0	RAW SHELLLED EGG "	37.0
BROWN RICE "	168.0 / 187.5	ARROZ CALDO / SERVICE LINE	146.0 / 156.0
GRAVY "	191.5	EGG SANDWICH / TO-60 CHILLER	43.0
RAW SHELLLED EGG / COLD HOLDING	35.5	TUNA SANDWICH "	43.0 / 45.0
PORK TACNO / WALK-IN CHILLER	41.5 / 40.5	CUT MELONS "	42.5 / 38.0
CHICKEN THIGHS "	40.5		
CUT BEEF "	40.5		
SHRIMP "	40.0		
CUT HONEY DEW "	42.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY. PREVIOUS INSPECTION DONE ON 9/21/17 RESULTED IN A Ø/A RATING. THE FOLLOWING WERE OBSERVED:	
41	CLEANED UTENSILS SUCH AS KNIVES, SPOONS, FORKS AND SPATULAS WERE FOUND DRYING AND BEING STORED DIRECTLY ON SHELVINGS, IN A CONTAINER WITH PAPER LINER AND, ON THE LEVER HANDLES OF THE PREPARATION SINK. UTENSILS SHALL BE PROPERLY STORED, DRIED AND HANDLED TO PREVENT CONTAMINATION OF CLEANED UTENSILS.	1/29/2018
44	WALK-IN FREEZER FOUND WITH ICE BUILD-UP ON THE DOOR, FLOOR AND SHELVES. SHELVINGS FOR CLEAN UTENSILS AND EQUIPMENT FOUND WITH WHITE PLASTIC PARTICLES AND RUST. CUTTING BOARDS FOUND WITH DARK STAINS. FOOD AND NON-FOOD CONTACT SURFACES SHALL BE MAINTAINED TO PREVENT CONTAMINATION OF FOOD, PREVENT PHYSICAL HAZARDS AND TO PROPERLY UTILIZE THE EQUIPMENT.	1/29/2018
45	MECHANICAL WAREWASHING MACHINE FOUND WITH "MAINTENANCE NEEDED" NOTIFICATION ON LCD SCREEN. WAREWASHING FACILITIES SHALL BE MAINTAINED AND KEPT IN GOOD REPAIR TO ENSURE THAT UTENSILS AND EQUIPMENT ARE PROPERLY CLEANED AND SANITIZED.	1/29/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) Catherine C. San Nicolas	Date: 12/28/17
DEH Inspector (Print and Sign) K. DUCAS / R. ORIONDO	Date: 12/28/17

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ESTABLISHMENT NAME GFS GROUP		LOCATION (Address) LOT 5009 - 2-16 NEW #133 ROUTE 3 DEDED0 (SRMC)
INSPECTION DATE 12 / 28 / 17	SANITARY PERMIT NO. 170002071	PERMIT HOLDER GLOBAL FOOD SERVICES, LLC

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

26	THE FOLLOWING LOGS WERE NOT IN COMPLIANCE WITH THE ESTABLISHMENT'S HACCP PLAN:
	1. THAWING / DEFROSTING OF MEATS / POULTRY / SEAFOODS LOG
	DATE: 12/24/2017 FOUND WITH MISSING DATE & TIME OUT
	DATE: 11/1/17 - 11/5/17 BEEF FLAP WAS KEPT OVER THE 48 TO 72 HOUR THAWING / DEFROSTING TIME.
	DATE: 11/13/17 - 11/19/17 PORK BUTT WAS KEPT OVER THE 48 TO 72 HOUR THAWING / DEFROSTING TIME.
	DATE: 10/19/17 BEEF & BACA FOUND WITH MISSING DATE & TIME OUT.
	2. SANITIZER LOG FOUND WITH MISSING INFORMATION ON SEVERAL DATES.
	3. CITY CAFE COLD FOOD TEMP LOG FOUND WITH MISSING LOGS FOR THE FOLLOWING DAYS:
	12/25/2017 , 11/26/2017 , 12/1/2017 , 11/16/2017 , 11/20/2017 , 11/21/2017 , 11/13/2017 , 11/14/2017 & 10/21/2017.
	ALL LOGS SHALL BE COMPLETED IN COMPLIANCE WITH THE ESTABLISHMENT'S HACCP PLAN.
	PHOTOS WERE TAKEN. REINSPECTION REQUEST FORM PROVIDED TO PERSON IN CHARGE (PIC).
	PLACARD "A" NO. 02061 REMOVED.
	PLACARD "A" NO. 03093 ISSUED & POSTED.
	DISCUSSED THIS REPORT WITH CATHERINE VAN NICOLAS, PIC.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person In Charge (Print and Sign)

CATHERINE C. SAN NICOLAS *Catherine*

Date: 12/28/17

DEH Inspector (Print and Sign)
K. PUENAS, EPHO #1

/ R. ORIONDO, EAD1 gr1

Date: 12/28/17